

CLAIMS

1. "THE MANUFACTURING PROCESS OF MIXED FRUIT CONCENTRATES AND THE FORMULATION OF CORRESPONDING INTESTINAL REGULATING PRODUCTS", characterized by, composition in weight for adults with:

FRUIT	Percentage
Formosa papaya	35 to 42
Fig	17 to 25
Pineapple	13 to 19
Apple	10.5 to 15
Plum	9 to 13
Dry Plum	0 to 7
Dry Apricot	0 to 4
Sugar	0 to 10
Concentrated apple juice	0 to 9
Fructose	0 to 7
Thickening agent	0.2 to 0.4
Acidulate agent	Qsp
Preservative agent	Qsp

and composition in weight for children with:

Fruit	Percentage
Formosa papaya	41 to 47
Apple	11.5 to 12.5
Pear	11.5 to 14
Plum	11 to 14
Pineapple	9.5 to 10.5
Sugar	0 to 10
Concentrated apple juice	0 to 9
Fructose	0 to 7
Thickening agent	0.2 to 0.4
Acidulate agent	Qsp
Preservative agent	Qsp

2. "THE MANUFACTURING PROCESS OF MIXED FRUIT CONCENTRATES AND THE FORMULATION OF CORRESPONDING INTESTINAL REGULATING PRODUCTS", characterized by the following sequence:

- 10 a) Clean and cut the pineapple in cubical pieces of 3 to 4 cm and to place them in boiler 1 with indirect water vapor heating until soft with the adequate point being when the pieces of the pineapple could be easily perforated with a fork;

and to place them in boiler 1 with indirect water vapor heating until soft with the adequate point being when the pieces of the pineapple could be easily perforated with a fork;

5 b) Cook in water for 10 to 20 minutes, remove, beat in the blender then strain to remove the fiber of the pineapple, the size of the strainer allows for the passage of the strawberry seed, transfer the pulp to boiler 3, together with the pulp of the other fruits;

10 c) Wash the plums and remove the seeds; later place the plums together with the dried plums and the other fruits duly washed, peeled, unseeded and cut in the size of cubical pieces of 3 to 4 cm, the exception is the fig that must be cut to removed only the stem;

15 d) All these fruits must be cooked in water for approximately 20 to 30 minutes in boiler 2 with indirect water vapor heating, constantly stirring, until soft, or until the apple pieces can be easily perforated with a fork;

e) When it's ready, remove from the fire and beat in the blender;

20 Later transfer this fruit pulp to boiler 3 with indirect water vapor heating with the pulp of the pineapple, adding sugar or concentrated apple juice and thickening agent until reaching around 28° to 36° Brix, mixing, heating between 90° to 95° C, adding the necessary acidulate and preservative agents and in the case of use concentrated apple juice adding plus fructose then mix and heat no more one minute.

25 f) At this temperature the product must be bottled and kept between 30 to 40 minutes in bains-marie or use autoclave.

3. "**THE MANUFACTURING PROCESS OF MIXED FRUIT CONCENTRATES AND THE FORMULATION OF CORRESPONDING INTESTINAL REGULATING PRODUCTS**", in accordance with claim 2, characterized by, alternatively, the plums can be pre-cooked in direct vapor, in separate covered boiler till soft, after 15 minutes must be removed from the vapor, placed in a boiler together with the water of the vapor, keeping the boiler covered, where the plums are being cooked, stirring constantly, until the seeds are separated from the plums; remove the seeds, then beat in a blender and leave the pulp in a cool place, transfer the pulp of the plums to boiler 3, when the pulps of the other fruits will be ready.

35 4. "**THE MANUFACTURING PROCESS OF MIXED FRUIT CONCENTRATES AND THE FORMULATION OF CORRESPONDING INTESTINAL REGULATING PRODUCTS**", in accordance with claim 2, characterized by, alternatively, the pineapple could be cooked with all the fruits and in this case, all the fruits will have to be strained to remove the fibers of the pineapple, the size of the strainer allowing passage for the strawberry seed.

40 5. "**THE MANUFACTURING PROCESS OF MIXED FRUIT CONCENTRATES AND THE FORMULATION OF CORRESPONDING INTESTINAL REGULATING PRODUCTS**", in accordance with claim 2, characterized by, alternatively, sterilization can be complemented by the action of gamma rays or any other type of radiation allowed by the legislation or use autoclave.

AMENDED CLAIMS

[received by the International Bureau on 9th September 2005 (09.09.05);
original claims 1-5 have been replaced by amended claims 1-4]

1. THE FORMULA OF MIXED FRUIT CONCENTRATES THAT CORRESPONDS TO AN INTESTINAL REGULATING PRODUCT",
characterized by, percentage of the composition of the product, with:

FRUIT	Percentage
Formosa papaya	35 to 47
Pineapple	9.5 to 19
Apple	10.5 to 15
Plum	9 to 14
Dry Plum	0 to 7
Dry Apricot	0 to 4
Fig	0 to 25
Pear	0 to 14
Sugar	0 to 10
Concentrated apple juice	0 to 9
Fructose	0 to 7
Thickening agent	0.2 to 0.4
Acidulate agent	0 to 3
Preservative agent	0.045 to 0.1

5 2. THE FORMULA OF MIXED FRUIT CONCENTRATES THAT CORRESPONDS TO AN INTESTINAL REGULATING PRODUCT",
according to CLAIM 1, characterized by, percentage of the composition of the product for adults, with:

FRUIT	Percentage
Formosa papaya	35 to 42
Fig	17 to 25
Pineapple	13 to 19
Apple	10.5 to 15
Plum	9 to 13

Dry Plum	0 to 7
Dry Apricot	0 to 4
Sugar	0 to 10
Concentrated apple juice	0 to 9
Fructose	0 to 7
Thickening agent	0.2 to 0.4
Acidulate agent	0 to 3
Preservative agent	0.045 to 0.1

3. THE FORMULA OF MIXED FRUIT CONCENTRATES THAT CORRESPONDS TO AN INTESTINAL REGULATING PRODUCT", according to CLAIM 1, characterized by, percentage of the composition of the product for children, with:

Fruit	Percentage
Formosa papaya	41 to 47
Apple	11.5 to 12.5
Pear	11.5 to 14
Plum	11 to 14
Pineapple	9.5 to 10.5
Sugar	0 to 10
Concentrated apple juice	0 to 9
Fructose	0 to 7
Thickening agent	0.2 to 0.4
Acidulate agent	0 to 3
Preservative agent	0.045 to 0.1

5 4. "THE MANUFACTURING PROCESS OF MIXED FRUIT CONCENTRATES THAT CORRESPONDS TO AN INTESTINAL REGULATING PRODUCT", characterized by the following sequence:

- a) Clean, peel, un-seed and cut the pineapple, the formosa papaya, the apple, the fig and the pear in cubical pieces of 3 to 4 cm, except for the fig
- 10 that must have the stem removed and cut in two pieces; wash the plums and remove the seeds; later place the plums together with the dried plums and the dried apricots, the pineapple, the formosa papaya, the apple, the fig and the

pear;

b) Put the pineapple, the formosa papaya, the apple, the fig, the pear, the plums, the dried plums and dried apricots in boiler 1 with indirect water vapor heating and cook it for approximately 20 to 30 minutes with, constantly stirring, until are tender but still retain their shape;

c) Remove the fruits from the boiler 1 and beat them in the blender; then strain to remove the fiber from the pineapple, the size of the strainer is 5mm (strainer which allows the passage of strawberries seeds), then transfer the pulp to boiler 2;

d) This fruit pulp must be cooked in boiler 2 with indirect water vapor heating, adding sugar or concentrated apple juice and thickening agent until reaching around 28° to 36° Brix, mixing, heating between 90° to 95° C, adding the necessary acidulate and preservative agents and in the case of use concentrated apple juice, adding plus fructose, then mix and heat no more than one minute.;

e) At this temperature the product must be bottled and kept between 30 to 40 minutes in bains-marie or use autoclave.